

285mm

142.5mm

210mm

# IGENIX

## 45 LITRE MINI OVEN WITH HOTPLATES

Model Number: IG7145

### INSTRUCTIONS FOR USE



**Thank you for purchasing this product.  
Please read these instructions carefully before use**

## SAFETY INSTRUCTIONS

**Important:** This appliance is not intended for use by persons including children with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

1. Read all instructions before using the appliance.
2. This appliance is for domestic use only. This appliance is for indoor use only. Do not use outdoors.
3. **WARNING:** Children should be supervised to ensure that they do not play with the appliance.
4. Never leave this mini oven unattended when in use.
5. Make sure the voltage in your home corresponds to the one shown on the rating label of the appliance.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance.
7. Never touch hot surfaces with your bare hands. Always use insulated oven gloves when removing hot items from the oven. Always use the appropriate handles and dials.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
9. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquid.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Use only the accessories provided with the mini oven.
12. Do not place on or near an electric or gas hob.
13. Allow at least four inches of spaces around each side of the mini oven for adequate air circulation.
14. To disconnect, turn all controls and switched to the 'OFF' position. Remove the plug from the power socket. Do not pull the plug by its cord.
15. Unplug from the socket when not in use or before cleaning.
16. Allow the oven and the hob to cool down before removing parts or cleaning. Do not clean with metal scouring pads as this may create a risk of electric shock.
17. To disconnect, turn the timer control dial to the 'OFF' position and then remove the plug. Always hold the plug and never pull the cord.
18. Do not insert any oversized foods, containers or metal utensils inside the cavity as this may create a risk of fire.
19. A fire may be caused if the mini oven is covered by or touching flammable materials such as curtains, tea towels, paper towels or oven gloves etc. Do not store any flammable items on or near the mini oven.
20. Only use oven safe utensils and bake ware on or inside the oven.
21. Extreme caution must be taken when removing any containers with hot oils or liquids.
22. Do not cover any parts of the mini oven or baking trays with metal foil as this may cause the oven to overheat.
23. Do not use the cavity for storage purposes. Do not leave cooking utensils or food in the cavity when not in use.
24. Do not place any of the following materials in the oven: cardboard, plastic, paper or anything similar.
25. Extreme caution should be exercised when using cooking or baking containers constructed of anything other than metal or ovenproof glass.
26. Be sure that nothing touches the top or bottom elements of the oven.
27. Cooking utensils may become hot because of heat transferred from the food. Pot holders may be needed to handle the utensil.
28. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair.
29. This appliance is fitted with a tempered safety glass door. Tempered glass can still break around the edges. Avoid scratching glass surface or edges.

## SPECIFICATIONS

<b>Supply Voltage:</b>	220-240V, 50-60Hz
<b>Max Output:</b>	3200W
<b>Hot Plate Output Left / Right</b>	1000W / 600W
<b>Oven Capacity:</b>	45 Litres

## Disposal Information

**Disposal of old electrical appliances** The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



## Disclaimer

Updates to hardware components are made regularly. Therefore some of the instructions, specifications and pictures in this documentation may differ slightly from your particular situation. All items described in this guide are for illustration purposes only and may not apply to your particular situation. No legal right or entitlements may be obtained from the description made in this manual.



View the range online at [www.igenix.co.uk](http://www.igenix.co.uk)

**IGENIX**

**Tel:** 01473 271 272  
**Email:** [info@igenix.co.uk](mailto:info@igenix.co.uk)

**Fax:** 01473 270 733  
**Website:** [www.igenix.co.uk](http://www.igenix.co.uk)

### Postal Address:

Customer Service Department  
Pik-a-Pak Electrical Distributors  
38 Bluestem Road,  
Ransomes Europark,  
Ipswich, IP3 9RR

When writing to or emailing us to report a fault please ensure you attach a copy of your proof of purchase. Please retain your original

### Guarantee Information - 2 Year Warranty upon Registration

This product is guaranteed for a period of 12 months as standard from the date of purchase against mechanical and electrical defects.

**You can extend your warranty for a further 12 months by registering your product online. Visit [www.igenix.co.uk](http://www.igenix.co.uk) to register your extended warranty.**

The warranty does not cover consumable parts that require replacement under normal use or accessories. This includes racks, trays and tray handles.

1. If a fault develops within 28 days of purchase it should be returned to the place of purchase for exchange.
2. If the fault develops after 28 days and within the agreed guarantee period please contact our customer service department 01473 271 272 or write to us at the address detailed on page 8.

Please quote the model number which begins **IG**, the 'Batch Number' beginning '**5**' and give details of the exact fault. We will then decide whether to repair or replace the item.


**You will be required to return a copy of your proof of purchase. Please retain your original.**

If an item is replaced within the agreed guarantee period, the guarantee for the replacement item will be calculated from the purchase date of the original.

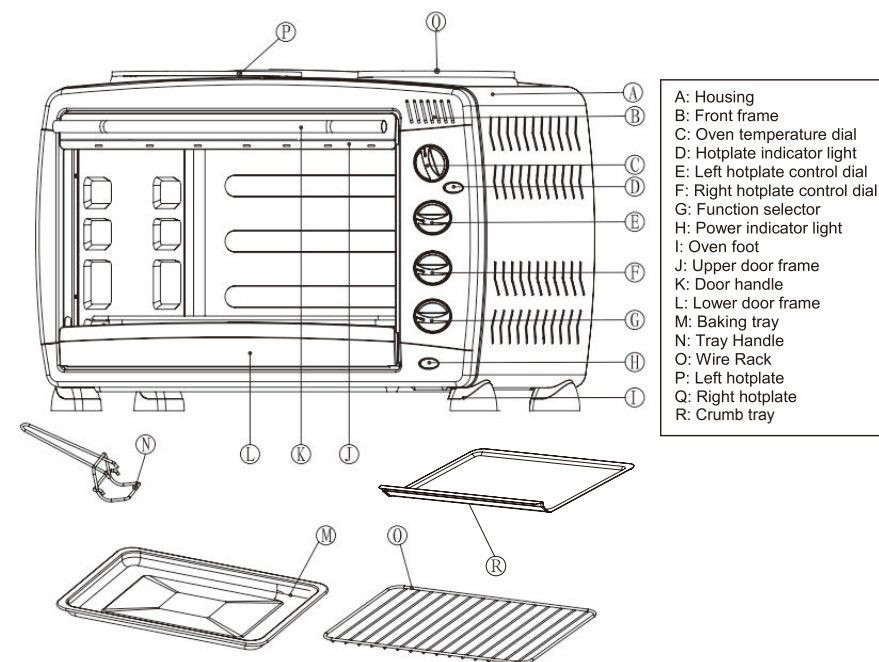
**Before calling the Customer Service number please ensure you have checked the Troubleshooting guide.**

***This product is for domestic household use only. To qualify for the guarantee the product must have been used according to the instructions in the User Manual. Any misuse of the product will result in the warranty being void.***

### **Troubleshooting**

Problem	Possible Cause	Solution
The mini oven does not work.	<ol style="list-style-type: none"><li>1. Not properly plugged into the mains wall socket.</li><li>2. No electricity in the mains wall socket.</li></ol>	<ol style="list-style-type: none"><li>1. Plug in firmly</li><li>2. Check fuse or breaker.</li><li>3. Check all settings according to this manual.</li></ol>
Smoke and a slight odour coming from the mini oven.	<ol style="list-style-type: none"><li>1. Excess lubricants used in the manufacturing process.</li></ol>	<ol style="list-style-type: none"><li>1. This is normal and the smoke and smell will cease after a short period of time.</li></ol>
Grill is not working.	<ol style="list-style-type: none"><li>1. Top elements are not turned on.</li></ol>	<ol style="list-style-type: none"><li>1. Turn dial G to the  position.</li></ol>
Condensation on the wall at the rear of the mini oven.	<ol style="list-style-type: none"><li>1. Water evaporating from foods with a high water content e.g. frozen chips, roast chicken etc.</li></ol>	<ol style="list-style-type: none"><li>1. It is completely normal for this to happen and when the oven has cooled the excess moisture can be wiped off.</li></ol>
Cooking fat is splattering.	<ol style="list-style-type: none"><li>1. Grill is set too high.</li><li>2. Shelf is too close to the grill.</li></ol>	<ol style="list-style-type: none"><li>1. Reduce the temperature of the grill.</li><li>2. Position the shelf lower in the oven.</li></ol>

### **IG7145 – 45L Mini Oven at a Glance**



### **Operating Instructions**

***This product is intended for domestic household use only***

When using the oven for the first time, be sure to:

- Read all the instructions included in this manual.
- Checked that the oven is unplugged and all the switches and control dials are turned to the 'OFF' position.
- Remove all wire racks, baking trays and accessories and wash thoroughly in hot soapy water or in the dishwasher. Dry and re-assemble in the oven.
- Plug the oven into the socket making sure the voltage in your home matches that of the mini oven.
- Turn the oven on at full heat for 15-20 minutes to eliminate any liquids that may have remained after cleaning.
- A small amount of smoke may be emitted during first use. This should disappear within 15-20 minutes.


• **Oven Temperature Control** (Dial C): Temperature variable from **100°C to 230°C**.

• **Left Hotplate Control** (Dial E): Choice of 3 power settings, level 1, 2 or Max.

• **Right Hotplate Control** (Dial F): Choice of 3 power settings, level 1, 2 or Max.

• **Function Selector** (Dial G): There are 3 element settings:

**Grill**  Only upper heating elements work. Suitable for grilling.

**Bake**  Only lower heating elements work. Suitable for baking.


**Roast**  Both the upper & lower heating elements work together. Suitable for roasting.

- **Power Indicator Light** (Fig. H): This will be illuminated whenever the oven is switched on.
- **Hotplate Indicator Light** (Fig. D): This will be illuminated whenever any hotplate is working.
- **Baking Tray:** For use in grilling and roasting. This can also be used as a drip pan.
- **Wire Rack:** For toasting, baking, and general cooking.
- **Tray Handle:** Allows you to pick up the wire rack, and bake tray when they are hot.
- **Crumb Tray:** For collecting the food that drops down, it can be removed for cleaning.

**WARNING:** TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE. ALWAYS USE INSULATED OVEN GLOVES WHEN REMOVING HOT ITEMS FROM THE OVEN.


### Using Your Mini Oven to Grill

Please note that the grill function uses only the upper heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 230 °C.

1. Food should be placed as close as possible to the top heating element without touching it.
2. Set temperature control to desired temperature.
3. Turn function selector (Dial G) to grill 
4. It is advised to leave the door slightly ajar.
5. Turn food over midway through prescribed cooking time.
6. When grilling is complete turn the function selector to 'OFF'

### Using Your Mini Oven to Bake


Please note that the baking function uses only the bottom heating elements. For best results, it is recommended that you preheat the oven for 15 minutes on 230 °C.

1. Set temperature control to appropriate temperature.
2. Turn function selector (Dial G) to bake 
3. Place the wire rack on the lowest or middle support.
4. Place food on the wire rack.
5. Food should be placed as close as possible to the lower heating element without touching it
6. When baking is complete turn the function selector to 'OFF'

### Using Your Mini Oven to Roast

This oven can cook up to a 3.6kgs chicken/ roasting joint.

For best results we recommend that you preheat the oven for 15 minutes on 230 °C. We do not recommend the use of oven roasting bags or glass containers in the oven. Never use plastic, cardboard, paper or anything similar in the oven.

1. Place the wire rack in the oven at the lowest position
2. Place food to be cooked in a suitable roasting pan. If you wish to use the baking tray, then you do not need to insert the wire rack because the bake tray supports itself on the oven support guides.
3. Set temperature control to appropriate temperature.
4. Turn function selector (Dial G) to 
5. When cooking is complete, turn the function selector to 'OFF'.

## Using Your Hotplates

### Power Level Guide

Power level 1: For simmering or slow cooking.

Power level 2: For shallow frying of meat and pan dishes.


Max: For rapid heat or boiling water.


### Left Hotplate

1. Place pan onto the hotplate. It should have a solid base which is as even as possible and the diameter should be same or bigger than the hot plate.
2. Turn the left hotplate dial to desired power level (1, 2 or MAX)
3. When cooking is completed, turn the left hotplate dial to the "OFF" position.

### Right Hotplate

1. Place pan onto the hotplate. It should have a solid base which is as even as possible and the diameter should be same or bigger than the hot plate.
2. Turn the right hotplate dial to desired power level (1, 2 or MAX).
3. When cooking is completed, turn the right hotplate knob to the "OFF" position.

 **The oven can be operated simultaneously with the left 1000W hotplate only. Do not operate both hotplates simultaneously with the oven as this could cause an overload on your home's circuit breaker.**

 **Do not leave the hotplates switched on without any cooking pans in place. This will damage the appliance and cause excessive heat build-up.**

## Cleaning and Care

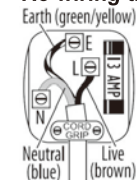
The oven should be cleaned regularly and any food deposits removed to prevent an accumulation of grease and to avoid unpleasant odours. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Turn off the mini oven and remove the power plug from the wall socket before cleaning. Allow to cool.
2. Do not immerse the mini oven or power supply in water or wash under the tap.
3. Remove the wire shelf and baking tray and wash in hot soapy water.
4. Clean the outside of the mini oven with a damp cloth or sponge.
5. Do not use any abrasive cleaners or sharp utensils to clean the mini oven as these may scratch the surface and weaken it.
6. Dry all parts thoroughly before replacing inside the oven.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent.

 **Do not use steel wool scouring pads, abrasive cleaner or scratch the oven surface with a metal utensil.**

## Re-wiring the Plug



The mini oven must be earthed. Fit a 13A BS1362 fuse in a 13A BS1363 plug. Fit the green/yellow wire to E, the blue wire to N and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Do not use a non-rewireable plug unless the fuse cover is fitted. If you remove the plug, dispose of it.